

MEGA Cookie

Smackdown



2016





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1000 Recipes

Scottish Shortbread

by Alexis Rossi

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 cups all-purpose flour
- 1 tsp coarse salt
- 3/4 cup confectioners' sugar

Preheat oven to 325°F.

Sift together flour and salt in a small bowl. In a large bowl, with an electric mixer on medium, cream butter until fluffy, 3 to 5 minutes. Add sugar, and continue to beat until very light in color and fluffy, scraping down sides of bowl as necessary, about 2 minutes more. Add flour mixture, and beat on low, scraping bowl if necessary, until flour is just incorporated and dough sticks together when squeezed. **DO NOT OVERMIX.**

To make wedges (very tender), butter an 8 inch round pan or springform pan. Pat dough into prepared pan. Use a paring knife to score dough into wedges, prick all over in even intervals with a wooden skewer or fork. Bake until firm in the center and just starting to color, about 50 minutes. Transfer pan to a wire rack, and let cool completely. Cut into wedges.

To make stamped cookies, chill dough until firm, about 1-2 hours. Roll out dough to 1/4 inch thickness on a lightly floured surface. Stamp dough to make an impression and then use a round cutter to neatly cut out the stamped portions. You may want to freeze the cookie sheets for 10-20 minutes before baking to make sure your stamped impressions will be crisp on the finished

* Bake about 15 minutes, until bottom edges are just starting to brown.



Creative

I Killed Cookie Monster Fudge

by Amy Williams

- 3 cups of Wilton blue candy melts
- 1 can evaporated milk
- mini Oreo
- Chips Ahoy cookies
- Candy eyes

Melt the blue candy melts and evaporated milk over medium heat, stirring to combine. Add some of the crushed Oreos and Chips Ahoy cookies to mixture and pour into a square cake pan lined with parchment paper.

Let fudge set for 30 to 45 minutes, then put broken cookies and eyes into the top (bits of eyes should be about 2 inches apart so you get eyes in every square after the fudge is cut).

Let fudge set completely, about 2-3 hours (or refrigerate to set faster). Slice as desired.



White Velvet Sugar Cookie Christmas Tree

By Alicia Rizzo

Yield: 12 cookies



Sugar Cookies:

- 2 cups unsalted butter, softened
- 8 oz cream cheese, softened
- 2 cups sugar
- 2 egg yolks
- 2 tsp vanilla
- 4 1/2 cups flour
- 1 tsp salt
- lemon extract or lemon oil to taste

Fuffy Buttercream Frosting:

- 1 cup (2 sticks) butter, softened
- 8 oz cream cheese, softened
- 32 oz powdered sugar
- 2 tsp pure vanilla extract
- 3/4 cup heavy cream
- lemon extract or lemon oil to taste
- Yellow gel or paste food coloring
- Green gel or paste food coloring

For decoration:

- Green edible glitter
- Yellow sanding sugar

Make Sugar Cookies:

Combine butter and cream cheese in mixer. Add sugar and cream until mixture is light and fluffy (3-4 minutes). Add egg yolks and vanilla and mix well.

Combine flour and salt then gradually add into the butter mixture. Add lemon flavoring to taste. Divide dough into 4 disks and wrap each in plastic wrap. Chill for 2-3 hours or until firm.

Roll out a disk of dough on a floured surface to 1/8 inch thickness. Cut into shapes, place on baking sheets lined with parchment paper. Freeze cookies for 10 minutes, then bake for 10-12 minutes or until set. Cookies will be lightly browned on the bottoms, but not browned on top. Cool for 5 minutes on baking sheet, then transfer cookies to wire rack to cool completely.

STARS FOR TREE: You will need star-shaped cookie cutters in graduated sizes for this tree, such as Wilton Cookie Tree Cutter Set with 10 cutters, but any set of graduated stars will work. You will need 2 cookies of each size for your tree, and 3 of the smallest star (2 for the tree and 1 for the star on top of the tree). Bake cookies of like size together on the same sheet, or your smaller cookies will burn on the edges before the large cookies are finished.

Make Tangy Buttercream Frosting

Beat the butter and cream cheese together until it is light and fluffy, about 2 minutes. Mix in the vanilla. Add the powdered sugar gradually. Add heavy cream and beat. Add lemon extract or oil to taste and mix until combined. Put a tablespoon or two of frosting into a small bowl and tint with yellow coloring for the star on the top of the tree. Tint the remaining frosting green.

Assemble tree:

Put frosting into a decorating bag fitted with a small star tip (Insert 3 green food coloring stripes up the side of the bag if you would like some variation of color in your green frosting as you pipe.) Fill bag with frosting.

You will pipe elongated stars with points to mimic fir branches. The points of the stars are what show as you stack cookies, so you can frost the center of the cookies with a knife and only pipe on the points of the stars.



Place a small amount of frosting on a serving plate and place one of your largest stars on top (this keeps the star from moving around while you work). Spread and pipe frosting, and then place the another star of the same size on top, but offset so the points are between the points of the bottom star. Sprinkle star points with green edible glitter. Repeat frosting and glitter and move on to the next size star. As you stack, be careful to line up the points of the mounting layers.

When two cookies of each size have been stacked, frost the remaining small star with the yellow frosting and press flat surface into the yellow powdered sugar to form a smooth, spiky surface. Use some of the green frosting to attach the yellow star to the top of the tree.



"Alexis is Rad" Treats

by Monica Hedman

For a recipe



Prepare separately two of borders of cocoa for knapper treats. Do not double and mix it all together, or you could ruin the math

- 2 bags mini marshmallows
- 8 Tbsp butter, plus more for coating your hands
- 2 tsp vanilla
- 12 cups-cocoa triangles
- 1 Cocoa (or Nutella)
- 4 bags Trader Joe's Fireworks bars



Make the treats!

Cover two cookie sheets with parchment paper. (Make the knapsack treats in 2 batches)

teat 1 bag of mini marshmallows and 4 tbsp butter in a large pot. Add 1 tsp vanilla and stir until combined. Dump the cocoa knipples into the goo and mix until coated. Transfer the knapsack goo immediately to the cookie sheet.

Coat your hands with butter and push the wad of goo onto the cookie sheet. Your goal is to flatten the wad until you have a sheet of treats which should measure (very roughly!) approx. 11" x 14" (hint: frequently rub more butter onto your hands to make this easier.) As you go, watch out for holes and push knipples into place to fill them. You probably could also use a rolling pin and an additional sheet of parchment paper to smooth this out, but you will have to go back in eventually with buttery hands to push wayward knipples back into the larger mass and fill in holes, so just butter your hands and enjoy.

Repeat the above process with the remaining marshmallows, butter, vanilla and cocoa knipples to make a second sheet of cocoa knipples.

Spread Nutella over a 3rd sheet of cocoa knipples. I wound up using about 2/3 of the Costco jar – your mileage may vary.

Smash the Fireworks bars with a mallet or other trusted means of smashing things. Do not unwrap the bars first – you want to smash while still inside the wrapper.

Sprinkle the Nutella with Fireworks bar crumbles until entirely coated. Top with the second sheet of knipples to make a Nutella and Fireworks sandwich.

Cut into squares

Wrap a ruler several times in parchment paper. Use paper-covered ruler as straight edge to guide your pizza cutter.

Chop the cocoa knipple sheet into approximately 1" squares. (Your yield here will not be exact.

In our case, it made 11 squares, plus a bunch of unusable side flanges we set aside to eat – um, I think, to transport.

Optional:

Arrange 12 squares to spell out messages which might help you win competitions. We promise nothing.



Candy

Orgasmic Peppermint Balls

by Erin Adams

- 2 pkg- Chocolate wafers cookies, 12 ea each
- 8 oz cream cheese, softened
- 3/4 cup powdered sugar
- 3/4 cup mascarpone cheese
- Pinch of salt
- Unsweetened cocoa powder, for work surface and/or hands
- 2 cups crushed hard peppermint candies

Process the cookies in a food processor until finely ground, about 1 minute. Add the cream cheese, powdered sugar, mascarpone and salt. Process until the dough forms a ball, 20 to 30 seconds. Chill dough in the refrigerator for 6 hours or overnight.

Roll dough into balls, using cocoa powder to keep them from sticking. Roll balls in crushed candy store in the refrigerator.

Seasonal
Sweets

Peppermint Crème Stars

by Gill Strasscott

- Trader Joe's pie crust (or make your own)
- 1/4 cup softened butter
- 1/8 cup light corn syrup
- 8 tsp peppermint extract
- 3 cups powdered sugar
- 2 cups dark dipping chocolate

Make cookie bases

Cut shapes with cookie cutter and bake for 12-15 minutes. Let cool.

Make peppermint creme

Combine butter, corn syrup, extract and powdered sugar in a mixing bowl. Mix with an electric mixer for about 5 minutes, until ingredients are well combined and are holding together. Chill in freezer for 15 minutes.

Assemble cookies:

Roll peppermint creme between two sheets of wax paper. Flip cookie cutter in flour and cut shape and place on cookie of same shape. Chill cookies in freezer for 15 minutes.

Melt your favorite dipping chocolate and dip cookie...do not flip it! Use fork to scoop chocolate on top. Scoop out with fork and tap off excess chocolate.

Place on wax paper and allow to cool.



Frito Candy

By JENNIFER ROSS

- 150 grams Fritos
- 50 grams pretzels
- 8 Tbsp butter
- 2 Tbsp corn syrup
- 25 cup brown sugar
- 3 Tbsp chipotle powder
- 8-10 oz Guittard Milk Chocolate A/Peele (compound chocolate that doesn't need tempering to harden in a shiny finish)
- 1 Tbsp fleur de sel

Preheat oven to 350°F. Line a cookie sheet with parchment paper. Crush the Fritos and pretzels until you have rough chunks - don't pulverize them. Arrange on cookie sheet in a flat layer, but keep them pretty closely packed.

In a small sauce pan melt the butter, corn syrup and brown sugar and stir to combine thoroughly. Continue heating and stirring until mixture reaches a boil. Boil for 1 minute, stirring once or twice. Remove sugar mixture from heat and stir in chipotle powder.

Roll sugar mixture evenly over the bottom of 8 pretzels. Then roll to coat with out the sugar mixture, but the mixture will disperse a bit in the oven filling the gaps. Bake for 3 minutes. Let cool completely in the pan on a wire rack.

Melt compound milk chocolate until smooth. Pour over candy and spread out evenly to cover the surface. While wet, sprinkle the chocolate with fleur de sel or other salty salt. Leave out until chocolate hardens, or speed it up by putting candy in the refrigerator for 15 minutes. Break candy into pieces and eat until you're sick.



PB&J & Chips Thumbprints

by Amelia Adams

- 3/4 cup butter
- 3/4 cup sugar
- 3/4 cup light brown sugar
- 1 egg
- 1 tsp vanilla
- 2 1/3 cup creamy peanut butter
- 1 1/4 cups flour
- 3/4 tsp baking soda
- 1 tsp salt
- 2 egg whites, lightly beaten
- 2 cups potato chips, crushed
- 3/4 cup berry jam

Preheat oven to 375°F. Cream butter until smooth. Scrape down sides of the bowl and add both sugars. Cream together until lightened in color and fluffy, about 3 minutes. Add the egg, vanilla and peanut butter and combine. In a mixing bowl, sift together the flour, baking soda and salt. Add the flour mixture to the sugar mixture and stir until just combined.

Roll tablespoon sized balls of dough and toss in the egg whites, then coat with the crushed potato chips. Place balls onto parchment lined baking sheets and gently press your pinky or a 1/2 tsp measuring spoon into the center of the dough to make a thumbprint.

Bake for 12 minutes or until cookies have spread and baked through. When cookies come out of the oven, you may need to use a measuring spoon to deepen the indentation again while they are still hot. Allow to cool completely.

Microwave the jam for 30 seconds and stir until smooth. Fill each cookie with a small amount of jam and allow to sit for about 1 hour. Makes 24 to 30 cookies.



Can't Leave Alone Bars

By Alexis Rossi

- 1 box white cake mix
- 2 large eggs
- 1/3 cup oil
- 1 can sweetened condensed milk
- 1 cup semi-sweet chocolate chips
- 1/2 stick butter, cut small

Preheat oven to 350°F. Grease a 13 x 9 x 2 inch baking pan with cooking spray. Line with parchment paper overhanging the sides to make bar removal easier. Sprinkle parchment paper.

Beat cake mix, eggs and oil in a large bowl with mixer until blended. Press 2/3 of mixture into pan, covering the bottom evenly. (This mixture is STICKEE! Be persistent!)

Microwave condensed milk, chocolate and butter in a bowl on high for 1 minute and stir. If not fully melted, microwave for 30 seconds and stir again (repeat until smooth). Pour mixture over crust. Top with scattered teaspoonfuls of reserved cake mixture.

Cook 35 to 45 minutes until fully baked and the top is completely brown. Remove using parchment paper - not overhang and then cut into bars. These are very rich - make the bars fairly small!



Chocolate Crinkles

by Kevin Lohler

- 1 cup (5 oz) all purpose flour
- 3/4 cup (1 1/4 oz) unsweetened cocoa powder
- 1 tsp baking powder
- 3/4 tsp baking soda
- 3/4 tsp salt
- 1 1/2 cups packed (10 1/2 oz) brown sugar
- 3 large eggs
- 4 tsp instant espresso powder (optional)
- 1 tsp vanilla extract
- 4 ounces unsweetened chocolate, chopped
- 4 Tbsp unsalted butter
- 3/4 cup (3 1/4 oz) granulated sugar
- 3/4 cup (2 oz) confectioners' sugar

Preheat oven to 325°F. Line 2 baking sheets with parchment paper.

Whisk flour, cocoa, baking powder, baking soda, and salt together in bowl. Whisk brown sugar, eggs, espresso powder, if using, and vanilla together in large bowl. Combine chocolate and butter in bowl and microwave at 50 percent power, stirring occasionally, until melted, 2 to 3 minutes. Add flour/cocoa mixture to egg mixture and combine. Roll in ball at medium stiffness. Dig into the mixture. Let dough sit at room temperature for 15 minutes.

Place granulated sugar and confectioners' sugar in separate shallow dishes. Working with 2 tablespoons of dough (or use #30 scoop) at a time, roll into balls. Drop dough balls directly into granulated sugar and roll to coat. Transfer dough balls to confectioners' sugar and roll to coat evenly. Gently space dough balls on prepared sheets.

Bake cookies, 1 sheet at a time, until puffed and cracked and edges have begun to set but centers are still soft. Cookies will look raw between cracks and seem underdone. About 12 minutes, rotating sheet halfway through baking. Let cool completely on sheet before serving.



Amanda's Biscotti

by Amanda Groszors

Biscotti means "twice baked" in Italian, and double baking is the secret to making these popular, crunchy cookies. To make biscotti, the dough is shaped into an oblong loaf and baked. The baked loaf is then cut into slices that are baked again until they become dry and hard. As durable as they are pretty, these cookies keep extremely well and are a good choice to give as a gift. They are delicious served with fresh fruit, and are perfect for dunking in coffee or a sweet dessert wine such as Vin Santo.



- 8 Tbs. (1 stick) unsalted butter, room temperature
- 3/4-cup sugar
- 2 eggs
- 2 tsp. vanilla extract
- 1 3/4 cups all purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. (or a little more) ground cinnamon
- 1/2 tsp. (or a little more) ground ginger
- 1/4 tsp. salt
- 1 cup walnuts, toasted, and coarsely chopped
- 1 tsp. (or a little more) grated orange zest
- Optional: egg whites and 1/4-cup sugar



Preheat an oven to 350°F. Lightly grease and flour 1 large baking sheet or line it with parchment paper. Have another ungreased baking sheet on hand.

In a large bowl, using an electric mixer, beat the butter on high speed until fluffy and pale yellow. Add the sugar and continue beating until the mixture is no longer gritty when rubbed between your finger and thumb. Reduce the speed to low and add the eggs one at a time, beating well after each addition. Beat in the vanilla until blended.

Over a sheet of waxed paper, sift together the flour, baking powder, cinnamon, ground ginger, and salt. Gradually add the flour mixture to the egg mixture and beat on low speed or stir with a wooden spoon, just until incorporated. Mix or stir in the walnuts and orange zest until evenly distributed. The batter should be very soft.

Turn the batter out onto a generously floured work surface and divide in half. With well-floured hands, transfer one-half onto the greased baking sheet and shape into a log about 12 inches long and 1 1/3 inches in diameter. Place on one side of the sheet. Repeat with the remaining batter, leaving at least 4 inches between the logs. (They will spread as they bake.)

Optional: Brush eggs with a thin coating of dark syrup with a brush, or dust with powdered sugar or top with a dusting of sugar works best.

Bake the logs until the edges are golden, 20-25 minutes. Transfer the pans to a wire rack and let the logs cool for 10 minutes. Using a serrated knife, cut the logs, still on the pan, on the diagonal into slices 1/3 inch wide. Carefully turn the slices on their sides and return them to the oven.

Bake until the edges are golden, about 10 minutes more. Let the biscotti cool completely on the pans on wire racks. Store in an airtight container. Makes about 2 dozen biscotti.



Mama's Flan

by Amanda Johnson

- 1 can sweetened condensed milk (Borden's brand is best)
- 1 can Cornman evaporated milk
- 1/2 whole large eggs
- 1 Tbsp vanilla
- 2 Tbsp water
- 1 cup of granulated sugar

To make the caramel, have ready a 5 quart pot and a large stock pot. Fill the stock pot with water and bring water to a boil.

Combine 1 cup of the sugar and 2 table-spoons of water in a pot or pan. Place over medium high heat and cook until the sugar begins to melt, while to blend sugar and water. Remove whisk and swirl the pan over the heat until the syrup darkens to a medium amber color, about 10 minutes; don't stir with a spoon. Remove from the heat and immediately pour caramel into the quart pot and swirl the caramel on the bottom of pot, tilting so that the caramel evenly coats the bottom and a bit up the sides, and set aside.

Put remaining ingredients in a blender, blend to mix, pour into the quart pot with the hardened caramel base, and place inside the larger pot of boiling water. Cover and steam on low heat for 50 - 60 minutes. Cover steamer with tin foil and then put an lid to ensure is tight fit. To test for doneness insert a toothpick or paring knife and it should come out clean. The top of the flan will jiggle a little bit. Careful to not overcook.

To serve run your knife around the pot and insert onto a serving dish. Serve plain or add cream or fruit (raspberries and blueberries are nice).



Springerle

by Eric Hedstrom

- 4 eggs
- 2 cups white sugar
- 2 Tbsp. butter, melted
- 1 tsp. pure orange extract
- 2 tsp. vanilla
- 4 cups all purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup ground anise seed

This makes a puffy cookie where the designs of the carved rolling pin get a bit obscured. Depending on how thin you roll the dough, but you could have 4-6 dozen cookies. My elder family recipe has no butter, and less baking powder, and just liquid orange extract. This holds the printed figures better and does not puff up as much, but tastes a lot more like liqueur mixed with the hardness of a baguette. It also helps the patterns stay if you let the biscuits dry out.

Beat eggs in large mixing bowl until very light. Add sugar and butter, orange and vanilla. Cream together until uniform texture.

Add sugar, baking powder, salt and anise seed. Stir down with a wooden spoon until uniform texture, and ready to add flour to make kneadable dough.

Knead dough until smooth... add more flour to get a smooth, non-sticky dough. Cover dough with dishcloth and allow to chill in refrigerator for at least 3 hours.

Roll into slightly floured board to 1/4 inch thickness. Then roll again with springerle roller to make designs. Cut at pin printed borders, place on parchment lined baking sheets. Allow to stand overnight to dry (don't cover)

Bake 12 to 15 minutes at 325°F (170°C). Cool completely. Store in light tin containers... the longer they are stored, the more the anise flavor comes out.



Dead Snowmen

by Anna Winger

- | | |
|----------------------------|-----------------------|
| • ½ cup unsalted butter | • ½ tsp. Vanilla |
| • ½ cup peanut butter | • 1 ½ cups flour |
| • ½ cup white sugar | • ½ cup cocoa powder |
| • ½ cup packed brown sugar | • 1 tsp baking powder |
| • 1 egg | • ½ tsp baking soda |
| • 1 Tbsp milk | • ½ tsp salt |

Preheat oven to 350°F

Cream together the butter, peanut butter, and sugars. Mix in egg, milk and vanilla.

Sift together dry ingredients: flour, cocoa powder, baking powder, baking soda and salt. Mix into batter mixture.

Shape into 20 balls, approximately 1½ inches in diameter. Place on cookie sheets and flatten. Bake 9-11 minutes, and cool completely before decorating.

To decorate:

- Mix one peanut butter cup
- Royal icing (1 cup powdered sugar + ½ egg white)
- sprinkles

Place a semi-circular circular "pool" of royal icing on cookie, place a peanut butter cup for the hat.

Decorate with royal icing and sprinkles.



Molasses Spice

by Alexa Singer

- 2 1/2 cups flour
- 2 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground ginger
- 1 1/2 tsp cinnamon
- 1/2 tsp allspice
- 1/2 tsp ground cloves
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup granulated sugar (plus sugar for rolling balls)
- 2 egg
- 1 tsp vanilla
- 1/2 cup molasses

Preheat oven to 375°F.

Combine dry ingredients in a bowl: flour, baking soda, salt, ginger, cinnamon, allspice and cloves.

Cream butter with both sugars. Mix in egg, vanilla and molasses. Add dry ingredients.

Form dough into 2 1/2" balls and roll in granulated sugar. Bake 11-14 minutes until they just begin to set - do not overcook!



Pinwheel Cookies

by Anne Singer

- ½ cup butter
- 1 cup powdered sugar, sifted
- 1 egg, beaten
- 1 tsp vanilla
- 1 ½ cups flour, sifted before measuring
- ¼ tsp salt
- 1 ½ tsp baking powder
- ¼ tsp cinnamon

Preheat oven to 400°F.

Cream butter and sugar. Beat in egg and vanilla. Sift together dry ingredients: flour, salt, baking powder and cinnamon. Mix dry ingredients into butter mixture. Chill.

Make a second batch, but add 2 Tbsp dark cocoa powder to the dry ingredients. Chill.

Roll out both doughs to form thin rectangles of approximately the same size. Stack the rectangles and roll into a log. Chill until firm.

Cut roll into ¼-inch slices. Place slices about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Immediately remove from cookie sheet to wire rack and cool completely.



Soft Ginger Cookies

by Liz Howell

- ½ cup butter, margarine or shortening (even oil works)
- 1 cup sugar
- ½ cup light molasses
- 1 egg
- 2 cups flour
- ¼ tsp salt
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp ground cloves
- 1 to 2 tsp ginger (2 is better)

Preheat oven to 375°F.

Cream together the shortening and the sugar. Add the molasses and egg and cream them in.

Mix together the remaining ingredients while dry, then place into the bowl. Mix to a stiff dough, but not too much mixing or the cookies come out too dense.

Roll into 1 inch balls by rolling between your palms. Roll balls in sugar.

Place on baking sheet and bake 5 to 6 minutes. Let cookies cool on the sheet for about two minutes before removing.

If making in warm weather, or if the margarine is too melted, chill the dough or the cookies will come out weird. Makes 1 1/2 dozen.



Starry Starry Nights

by Liz Powell

- 1/2 lb. bittersweet chocolate (chips/san/lets)
- 3 Tbsp unsalted butter
- 1 Tbsp cocoa powder (non-Dutch process is best)
- 2.5 lb almond flour (you make your own from sliced almonds)
- 3/4 c plus 3 Tbsp sugar (plus more for rolling)
- 3 eggs
- 1 Tbsp honey
- 1/2 tsp salt



in a double boiler (a metal bowl over a pan with an inch of water) melt together the bits sweet chocolate and butter. Once smooth and melted, add in cocoa powder and stir to combine. Stir in the almond flour, scraping the bottom of the bowl to ensure it is fully incorporated, and remove from the heat to prevent scorching.

In a separate bowl, beat together the eggs, sugar, honey, and salt until fluffy, approx. 5 minutes if beating vigorously or using a hand mixer, longer if beating more slowly by hand.

Place the chocolate mixture back over the water until warm and melted again. Put a small amount of the chocolate mixture into the eggs and stir rapidly to temper, then fold the egg mixture into the chocolate mixture like sure there are no white streaks, and no left over chocolate. Refrigerate at least 1 hour until solid enough to scoop.

Using a cookie scoop, scoop the batter and scrape the bottom, forming a uniform dome. Roll the tops of each cookie in loose sugar, leaving the bottoms as just chocolate (watching the video is helpful for these steps)

Place cookies on silpats or parchment on a baking sheet and freeze 3-4 hours. You can also keep them frozen for a month or more at this stage if you put them in freezer bags.

Pre-heat the oven to 350 degrees. Re-roll the cookies in sugar and place an inch or two apart on silpat/parchment lined baking sheet(s). Put into the oven for 15 minutes, rotating the sheet 180 degrees at the 5 minute mark. You want the sugar on top to crack.

Cool for 2-5 minutes on the sheets then move to a cooling rack

Watch Denise Bullock-Probs make them : <https://www.youtube.com/watch?v=2ZmUxg8t8E0>



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